

A glass of beer and a chicken waffle sandwich on a rooftop terrace. The background shows a blue sky and a railing.

Eat +
DRINK
OC WEEKLY
2017 Vol. 1

CHICKEN & WAFFLES WITH A VIEW AT THE CANNERY

LET'S WELCOME

2

FRESH FLAVORS

TO

the Market

CIVIC

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FALASOPHY

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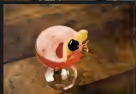
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Due to popular demand, we'd like to introduce to you our new spring edition of Eat+Drink. Featuring a plethora of dishes ranging from breakfast to bar food, get ready to feast your eyes on what Orange County and Long Beach has to offer. Now publishing twice a year, with added signature cocktail spotlights, our new and improved guide is our gift to true foodies.

Producing our Eat+Drink issue is no joke. Without routines go down the drain, we have to share leftovers with our co-workers, and although we're full, sweatpants don't pass as appropriate office attire. We also have to dangerously stand on chairs to get that Instagram-worthy shot. Lucky for you, we aren't afraid to make sacrifices.

With spring and summer just around the corner, we wanted to get our readers excited about brunch. It's almost time to take over patios, enjoy ocean views and make Sunday the ultimate fun day again. As experts we know there's truly something special about getting to experience breakfast and lunch at the same time. Plus, with day drinking being completely acceptable at brunch, is there really anything better?

As the perfect meal for early birds and night owls, brunch is an event that's hard to pass up. So, we'd like to invite you and your best pals to celebrate everyone's favorite weekend meal with us at Fresh Toast.

Now in its 2nd year, Orange County's first large-scale brunch event will return to the waterfront embankments of Newport Dunes with more food and fun and an even bigger open-air layout. Join us and over 1,500 brunch fanatics on March 25th from 11 a.m. to 2 p.m. for food and drink tastings from over 50 local restaurants and libation pourers, all included with your ticket. Presented by Orange Coast Alpha Romeo & Fiat, Fresh Toast 2017 has amazing perks! Lounge in the VIP Garden outfitted by Tidelift Outdoor Living, sip on premium pears from brands such as Bullet Bourbon and Don Julio Tequila, or find a new favorite during the bloody mary competition sponsored by Reykjavik Vodka.

While munching on delicious bites from the chefs at A Market, The Cannery, El Mexicano Modern, Memphis Café and many more, enjoy tunes provided by DJ Johnny Knight and David Rosales. Shopping from a variety of unique pop-up shops will also be available. Visit ocweekly.com/freshtoast to purchase tickets now, because we will sell out!

So, go on - make reservations for every weekend and have multiple cheat days because life is too short to eat bad food.

Want your restaurant or bar featured in the next Eat + Drink issue?

Email EatDrink@ocweekly.com

or call 714-550-5900 for more details.



IT'S WHAT YOU CRAVE

When you know you want a spicy dish with Asian flair, Krave Asian Fusion has you covered. Known for their five-spice infused wings, don't skip their tonkusu, authentic Korean Style Fried Chicken. Krave has developed their signature frying method that renders the fat of the skin to help create a thin crisp crust all while retaining deliciously juicy-tender and tender. We've named it the best Korean

fried chicken and the best Deep Fried Dish around! Per it with one of the best of 18 Loaded Fries in OC, their Loaded Kogi Fries, and you've got an unforgettable meal. Also offering dishes like their Salmon Avocado Salad and Loaded Kogi Fries, Krave is bringing authentic, yet unique, Asian-inspired dishes to the table. Come see for yourself why Krave is becoming a favorite in Southern California culture.

2017 MAIN ST., DOWNEY | CRAVEASIANFUSION.COM | 714.575.4076



BRINGING THE BAJA TO LAGUNA

A mile south of the Montage, you'll find one of the best hidden gems in Laguna Beach: Coyote Grill. In a city filled with summer tourists and beach crowds, Coyote Grill offers some of the best margaritas and Baja style tacos in South County.

The colorful trio is one of our personal favorites—perfectly loaded and crisped outside served on a warm tortilla and smothered

with Coyote Grill's secret sauce, then topped with cheese, cilantro, tomatoes and perfectly grilled cabbage. Other seafood dish standouts are the spicy local "Punta Naranja" style lobster that is served seasonally, the Coyote Tita and shrimp before that are served sizzling to the table. Coyote Grill makes all of their dishes fresh daily. Open for breakfast, lunch, and dinner!

2027 S. COAST HWY., LAGUNA BEACH | COYOTEGRILL.TV | 949.439.6033

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Newport Beach, CA 92663
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O'NEILLS BAR & GRILL

FOR NONPLAYERS, IN PARTICULAR, it can be all too easy to overlook golf-course restaurants: But O'Neill's Bar & Grill at Arroyo Trabuco Golf Club is an example of precisely why you shouldn't. Perched amid some of the area's perfect landscaping, waterfront, and clubhouse-style meeting spaces, the Mission Viejo gem fuses all of the usual trappings of a traditional clubhouse—back fireplace,

juicy tender lamb chops—without a hint of pretension. Chef Jeff Platt, who has earned the kitchen at O'Neill's for nearly eight years following prior stints at Ray's and the Loft at Montage Laguna Beach, among other Orange County hot spots, delivers a menu of contemporary American standards, many of which incorporate seasonal produce and herbs grown in the club's onsite garden. A major proponent of sustainable cooking,

Platt also turns the club's fast waste into compost. Whether guests choose to enjoy an all-inclusive breakfast on the patio, the restaurant's popular Sunday Champagne brunch or a leisure dinner by the fire, Platt's keen attention to detail is made consistently evident in classics like the menu's flame-broiled cutting board, a tasty medley of house-made roasted cheese, roasted preserves enrobed legume dices, and roasted steak burger.

plaid high with thick-cut smoked bacon and balsamic-glazed onion rings, a spring breaded bun. Don't overlook experimental plates, meanwhile: can opt for treats like the chicken shaft's Agave-sauce-spiced shrimp or parchment-steamed salmon with fingerling potatoes, all served up alongside an impressive selection of cocktails, beers, and California wines from the restaurant's cellar.

HOLE IN ONE

ARROYO TRABUCO GOLF CLUB
20772 JERRY ROAD, MISSION VIEJO | 949.276.0200



THE CANNERY NEWPORT BEACH PACIFIC DREAM

300 LAFAYETTE RD., NEWPORT BEACH
CANNERYNEWPORT.COM | 949-588-0682

SPEND 25 MINUTES TRUING TO find Terrence, The Cannery's self-styled "Pro Pacific" chef who oversees the Newport Beach restaurant's brand-new brunch program, and it becomes immediately apparent the guy knows his food. In a single conversation, he weaves parts of everything from *When Is a Cream* and the culinary merits of Broadview Street to where to find the best truffles in Orange County and must-

order dates at Cotuit, the Downtown Disney restaurant where he first met The Cannery's Executive Chef Nick Weber.

Weber and the rest of the Cannery crew have done well to instill 25-year-old Terrence as head of the brunch program, where he's quickly launched dishes like velvety steak confit drizzled with poached eggplant, creamy guacamole and sautéed, seared baby back ribs made with locally pressed

terfies and Louisiana-style chicken and waffles served at its restaurant's house-made maple hot sauce. "Nearly everything is scratch-made," Terrence says. "It's my heart." Another sign of the menu's authenticity: Chef's French toast. Thick-cut house-made pork chops with quince paste are served topped with cream sauce, French butter, roasted whipped cream and bacon powder for a smoky finish.

It's all more than enough to turn up

the decade-old restaurant—originally established as a commercial fishing cannery back in 1951—that overlooks one of Newport's hottest views. But just in case the food alone doesn't lure new diners, The Cannery has a few more tips up its sleeve: waterfront views, sprawling lawns and a breakfast, outdoor menu, stocked with classic breakfast items, California-style and pink-hued pastas.

SPOLETO: MY ITALIAN KITCHEN



CULINARY FREEDOM

IT STARTED IN BRAZIL, MADE ITS WAY to Florida, and now we see today enough to have it at home! Located near the USQ Campus, Spoleto is a fun, student-oriented, family-friendly spot for fresh and organic Italian fare! Everything is made to order. You can make your own pizza, choose or select options from their wide variety of menu items, or pick one of their chef-inspired options. House favorites include Spaghetti Pope to Grande featuring our seriously giant meatballs topped with tomato and butter or Fettuccine à la Carbonara with chicken, suggest one of their signature Alfredo sauce. The Pig Porcetta & Burrito salad is the perfect pick for a lighter option, and don't even think about leaving without a plate of Minchia Redhead! The kids' menu includes a pasta entree or cheese fondue, choice of beverage and a dessert - and adults will soon be able to enjoy an adult beverage with their meals too! Have an upcoming event? Treat your guests to delicious Italian food from Spoleto's full catering menu. Because who doesn't love Italian food? They offer whole grain and gluten-free pasta options as well.

4375 CAMPUS DR., SUITE 100
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714.575.6554

EXHIBITION ON VIEW
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Frida Kahlo

HER PHOTOS

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MUCHO MAHALO

POKE PERFECTION

2017 LAKE FOREST DR. LAKE FOREST
848.626.0290 | MUCHOMAHALOPOKE.COM

LAST YEAR, POKE WAS TURNING its moment in the spotlight. With restaurants popping up all over Orange County, the dish was quickly becoming a staple in Southern California cuisine. This year, poke has proven that it isn't a one-hit wonder to be lost when the next food trend comes along. Thanks to places like Mucho Mahalo, there are no limits when it comes to what can be

dine with poke. With a Mexican fusion take, the options are endless. They offer a more unique variety of poke choices and ingredients in comparison to other poke establishments. Including plantain, tomatillo and toffee red—but they don't stop there! They also offer a poke burrito and a tacoada option in which your fish and toppings of choice are served in

a crispy chip bowl. The owners have substantial experience in running high-end sushi restaurants, which is evident in the quality of their seafood and bases. Their menu boards include grade seafood and sushi rice. And if you are having a hard time sticking to these new poke resolutions, Mucho Mahalo offers a wider variety of food items in comparison to other poke places. You can choose a

smaller serving of rice, or forgo rice altogether and choose a spring roll instead or take as your base instead. From Valencia Mayo to jalapeño, you can't go wrong here! If you can't wait to visit this poke paradise, they will be offering 50% OFF all poke items (over \$10 bowls per day) February 25-28, 2017. Text "MuchoMahalo" to 39490 to participate in the event.



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WOK N TANDOOR



STREET STYLE

WOK N TANDOOR BRINGS TWO CULTURES

together with ease. The Indian-Chinese fusion restaurant creates traditional foods from both cultures to create truly satisfying creations. Their Szechuan Fried Chicken is proof of this. Recently named by OC Weekly as just one example of the many new food items they offer, it features Indian cuisine as what you're craving. Their Chicken Tikka kebabs and Garlic Naan hit the spot, especially when washed down with a cold beer or Mango Lassi. Fusion restaurants can be an explosion of flavor for your taste buds, so Chef Saumil Patel encourages guests to dine without bias and just expect quality food in a casual setting. Uniquely Wok N Tandoor puts Indian street food on the map. The Sze Doh Pan round puff pans filled with potatoes, chutneys and yogurt, will delight any sweet-and-savory food enthusiast.

1040 N. TUSTIN BL. CHANOE
WOKNTANDOOR.COM
714.762-0700

IKE'S LOVE & SANDWICHES



YOUR MOMMA LOVES THIS SANDWICH

NOT YOUR MOMMA'S BROWN EGGED sandwich! Ike's Place is the creation of its Sandwich with the goal in mind to create the "best sandwich you've ever eaten." Originating from the San Francisco area, Ike's has expanded into Southern California with three new stores in Orange County while still bringing the same philosophy and atmosphere that created a cult like following up north. Upon entering Ike's, you will be greeted by a bright and colorful interior along with the appealing aroma of freshly toasted bread. Their robust menu of sandwich items is just as unique

as the sandwiches themselves. Signature sandwiches include the hearty steak Bruce Wayne, spicy virgin Meatless Mike, sweet and savory Marilyn Monroe and zesty floating Rainbow, proving that there is a sandwich for everyone when it comes to all of Ike's sandwiches. Offering a variety of both meat and vegetarian sandwiches to please any crowd, the true secret to their success is their flavorful, garlicky "dirty sauce" and their delicious fresh baked Dutch crumb bread. Whatever your taste may be, you will believe that you have found sandwich heaven after just the first bite!

MULTIPLE LOCATIONS IN OC | IKESEXTRASPLACE.COM

LOLA'S MEXICAN CUISINE

Drink Me



SMOKEY & SWEET

A SPIN-OFF FROM A TRADITIONAL

Mexican cocktail. Lola's Mexican Cuisine's Mike Gray watches Ringo up swing him and metal as its his main ingredients. This modernized version of a classic cocktail brings into play an "spin" with sweet, smoky and spicy flavors. Made in-house, this smoky & sweet concoction pairs nicely with many of Lola's dishes, including their signature Butternut Squash Enchiladas served with potatoes, vegetables and grilled salmon. Established in 2007, Lola's strives to bring modern Mexican cuisine to residents of the Long Beach area. Their mission is for every guest to enjoy Lola's perfect blend of traditional and contemporary recipes and dishes from the kitchens of Mexico. Whether you are dining indoors or on their patio terrace, either way you'll be in for the ultimate taste of Mexico (Lola's style).

2850 E. 4TH ST., LONG BEACH
LOLA'SMEXICANCUISINE.COM
562.543.5006



VELVET LOUNGE

VELVET LOUNGE IS AN LGBT-owned and -operated all-in-one restaurant & lounge, and nightclub located in the vibrant Santa Ana Art District. Nightly games and entertainment from local Southern California drag queens to national acts fill the calendar. A fully-stocked bar and expert bartenders keep the party going with a wide selection of wines, domestic and

imported beers, and signature cocktails like the famous Red Velvet Cider Martini. A menu of modern American comfort foods keeps your taste buds for dinner into the late night with dining inside or outside on their large patio. Weekend Drag Brunch is a great way to enjoy a "dinner show" atmosphere with two seatings every Saturday and Sunday. The Velvettes and The Brunettes will entertain you while

you dine on fabulous dishes. Feeling like something sweet and savory? Blue Dream Omelet is an egg white omelet filled with blueberries, creamy ricotta, and drizzled with wildflower honey. Is Santa Ana making you hungry for Mexican food? Chilesquitos & Fajitas are enjoy tortilla chips topped with melted cheese, salsa verde and sour cream eggs. Want something traditionally brunchy? Eggs Benedict is an English

muffin topped with country ham, poached eggs and luscious hollandaise sauce. Who says you can't have dessert for breakfast? Oatmeal Baked French Toast strips with two fluffy slices of French toast, topped in house-made Omelette drizzle, butter, giddledie is a golden brown, and topped with powdered sugar along with whipped cream and your choice of strawberry or mixed berry topping.

BRUNCH FIERCE

4515 W 4TH STREET, SANTA ANA
714.454.0883 | VELVETLOUNGE.COM

BURGER MONSTER



AAAHHH!! REAL MONSTERS

WITH A HANDFUL OF NEW MENU ITEMS debuting in the coming months, Burger Monster is a beast to be reckoned with! This is not just another fast-food truck. This is an offering of fire and explosive flavors that can be found at none of the hottest truck round-ups. Known for truly delicious burgers with names such as Attack of the Killer Potatoes and American Werewolf, the traveling foodie joint is expanding their menu with new and exciting items this year. Don't forget about a longer-term companion, the French fry! Burger Monster also creates delicious sides on the classic French fry, topped with traditional and non-traditional flavors. They are also available for catering! Be sure to follow @burgermonster on Instagram for current location details!

BURGERMONSTER.NET

PANXA COCINA



YOUR "BELLY" WILL THANK YOU!

PAYING HOMAGE TO THE UNIQUE FLAVOR of New Mexican cuisine, Panxa Cocina will transport you from the beaches of Long Beach to the high desert of New Mexico. Wanting to offer traditional yet simple Latin ingredients, Chef Art Gonzalez was inspired to create a menu that would open the minds of hungry patrons. Anyone walking into Panxa will be met with the scent of roasting red chile and green tomatillo chiles, reminiscent of all New Mexicans fall in love with. Along with the welcoming staff, let the cozy South Western decor and spacious dining area invite you in.

Dressed in both red and green sate, the weighty, slow-Caribbean style stacked short ribs enchiladas will have your taste buds singing. Panxa's hatch chile cornbread makes for a perfect pairing. Topped with house-made butter immediately after baking, it's truly out of this world. If you still have room for dessert, the giant cheese and pineapple tart makes for a refreshing treat. At Panxa Cocina, Chef Gonzalez has succeeded in ensuring a place for flavorful unique dishes, craft cocktails and an extensive tequila menu. When you leave your Panxa - the Golden word for belly - well be happy!

2037 E. BROADWAY, LONG BEACH | PANXACOCINA.COM | 562-433-2555

DIEGO'S ROCK-N-ROLL BAR & EATS



YOU NEED A LIL R-N-R

ENJOYING THE SAME EASY, BREEZY

serenities as its namesake 70's song, the Summer Breeze cocktail will have your taste buds craving a better summer night. Concocted by Diego's Rock-N-Roll Bar & Eats, the Summer Breeze features a blend of Deep Eddy Overberry Vodka, pineapple juice, lime juice, simple syrup, Orange Red Bull and cherry garnish. Located in Downtown Santa Ana, Diego's menu shows the influence of both its legendary restaurant neighbors and the culinary traditions of Mexican cocktails. The food is easy, quick and on-point. With menu highlights including the smoky slow braised Pork Belly Piles and the spring and summer Chicken Quesadilla. With great food, great drinks and even better music, Diego's was born to be your next rock & roll hang-out.

230 E. 9TH ST., SANTA ANA
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 855-946-3472

AGAVE EXPRESSIONISM

NEUZZ.



MILAGRO MEANS MIRACLE

LEMON THAI CUISINE



IT'S ABOUT THAI

UPON FIRST LOOK, YOU MIGHT DESIRE

Lemon Thai Cuisine is just another neighborhood Thai takeout restaurant. Look again. This family-owned establishment has transformed this cozy strip mall space into a bright and welcoming neighborhood gem. With an extensive menu, they are serving up all of the staples including Shrimp Pad Thai, Spring Rolls and Mango Sticky Rice, along with unique offerings like Pumpkin Curry. If you don't eat meat, there are over ten dishes on the menu with the option to include vegetables or tofu instead of a traditional protein. While this is a great place for takeout or a solo lunch, the presentation of their dishes will impress any dinner date. From the fresh produce to the flavorful sauces, this restaurant is a wonderful addition to Orange County.

5 POINTS PLAZA
15627 MAIN ST #103 HUNTINGTON BEACH
714.575.5555

THE CROW BAR & KITCHEN



NOT YOUR AVERAGE GASTROPUB

SITUATED IN BEAUTIFUL CORONA DEL MAR, THE Crow Bar and Kitchen is a GASTROPUB, a British term for a public house (pub) which specializes in high-quality food, steps above the more basic "pub grub." The cuisine consists of classic pub food with a gourmet touch while providing a diverse menu of perfect foods at a good value. With its cool European vibe and dark wood paneling, one feels transported from the beaches of Southern California to a pub only scene. Branching out from their traditional burger menu, Crow Bar has expanded its palate to

include dishes such as hearty garden vegetable pasta, flavorful shrimp & mango ceviche and gooey grilled cheese & pesto. Crow Bar also features an extensive selection of international brews, offering cocktails and an award-winning selection of wines that further enhances the unique atmosphere. With the aim of bringing people closer to the production of their food, both by incorporating local and sustainably-grown ingredients and by introducing customers to the people who make their meal possible, big things are on the horizon for The Crow Bar and Kitchen.

2335 EAST COAST HWY, CORONA DEL MAR | THECROWBARICM.COM | 949.675.0090

PIKE RESTAURANT & BAR

Drink Me



BERRY REFRESHING

THE BOURBON BERRY SPANGLER

As a modern and refreshing twist on a gin cocktail created in 1800s London, a great mix of simplicity yet complex with a variety of flavors when they hit your taste buds, this sumptuous cocktail is the creation of Pike Bar & Restaurant. Inspired by sipping early fresh garden herbs and also California "artichokes" (you'll find berry availability in the Southern Berry Spanglers in the creation of Four Roses Kentucky Straight Whiskey, espagnole lemon and homemade syrup. Pump rocky with Pike's signature, Homemade Demerette, this enticing cocktail will suit your sweet side as the mixer infuses brings a pleasant balance which goes well with savory Fish & Chips. The final ingredient of sage is said to have medicinal and mystical values so sip and enjoy!

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MEMPHIS CAFE



SOUTHERN SOUL

BRUNCH MAY BE ALL THE RAGE THESE DAYS, but it's not just a trend for the town of Cape Mesa staple Memphis Cafe. According to its founder and chef Diego Jimenez, the restaurant first started serving up its own decadent spins on early-morning treats more than 18 years ago. The latest iteration of the brunch selection, offered only from 8 a.m. to 3 p.m., combines "all the different elements you'd expect from a traditional American diner," Jimenez says. But this time with some Southern twists—think cornbread apple topped pork chops and barbecued shrimp and grits brushed down, naturally, with one of Memphis' award-winning bloody marys. On weekends, meanwhile, the restaurant lives up with vinyl-spinning DJs and specials like Monte Cristo sandwiches stuffed with tender pulled pork.

3830 BRISTOL ST., COSTA MESA,
MEMPHISCAFE.COM
714-432-3665

THE SOCIAL LIST

Drink Me



WEAR IT OR BE IT

SPILL YOURSELF WITH A WIDE selection of soft beer sours and sours at The Social List. The European-style sours believe in communal food, ingenious drinks and good company. Their recently launched craft cocktail bar features whiskey, gin and vodka options made for the connoisseurs and the curious. Seltzer, Erik Westley created the popular Intoxicate, whiskey-based drink. Big Wig is a white Layered with charred grapefruit tonic. Andie Hayes' Chile Liqueur, egg white and topped with biters is an even balance of citrus and spice. For those new to the whiskey world, this is an approachable cocktail to help test the waters. The Big Wig pairs well with short ribs and the rib-eye steak served with roasted potatoes and roasted seasonal vegetables.

2005 E. 4TH ST., LONG BEACH
THESOCIALLIST.COM
562-433-5470

ROE SEAFOOD



THE HOME OF SEAFOOD FANATICS

I STARTED OUT AS A FISH MARKET SERVING up quick grab on 3rd Street. While catering to the local beach goers, Chef Art Gonzalez was thinking up something bigger to add to the Long Beach food scene. Still standing as an "Asian" store today, they're serving up trout and chowder on one side of the wall while Roe Seafood stands on the other. What has now been expanded into a more sophisticated dining experience. Roe transports you to a state of tranquility. The restaurant exudes modern decor, lit up trees and have of ocean blue. Going beyond the expectations of a

classic seafood restaurant. Roe Seafood flows with the fish by using programs such as Cook to Dish. Connecting to local fishermen means obtaining only what's seasonally available and locally sourced. Their vibrant plate of tuna sashimi is served with freshly grated wasabi root, perfectly representing what the team at Roe is all about. A recent addition, the Grilled Seafood comes as a sweet pea puree and is paired with crispy potato bread. Follow. You'll become a seafood fanatic after just one bite.

1524 E. 2ND ST., LONG BEACH | ROESEAFOOD.COM | 562-434-2765

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EL TORITO
CANTINA AUTENTICA



www.eltorito.com

WAFU OF JAPAN



KEEPING IT FRESH

PERHAPS THE MOST IMPORTANT THING to keep in mind when searching for a sushi restaurant is making sure the fish is quality. Tucked away in a small shopping center between the 78 Freeway and Bristol St., Wafu of Japan is the most underrated sushi restaurant in Orange County. The menu ranges from popular dishes like salmon sushi to California roll and shrimp tempura to blue fin and options for those who have an advanced taste palate. They're one of the only authentic Japanese restaurants in Orange County that offer 30+ types of quality fish, allowing for diversity and creativity to make your own cool. With having opened for nearly 28 years, Wafu's ability to blend the quality with versatility makes them the best at business for fresh delectable fish.

320 BRISTOL ST., COSTA MESA
WAFUOFJAPAN.COM
714-948-3301

HURRICANES BAR & GRILL



THE PLACE TO BE IN HBI

FOR OVER 25 YEARS, HURRICANES IN Huntington Beach has continued to honor the storied history of California in a big and delicious way. They don't let around, they pride themselves on making every item on their menu from scratch! From rich and creamy clam chowders to thick chargrilled sirloin steak burgers, mouth-watering sandwiches, tasty taco platters and mouthwatering ribs a cheese they have over 80 items on the menu and each one is made as artfully as the next. Combine that with a full bar and 20 top cold taps and you have a recipe for the best

experience this side of the Mississippi. With a coast doing atmosphere, their big portions are reasonably priced and are the secret to their success. Just as the streets of Surf City USA do, their menu reflects the melting pot of culture that exists in Southern California. A few examples of that flavor fusion is their Da Bomb Texas Mop, serving up two scoops of sticky rice topped with fresh ground, tap water, taco sauce, taco cheese, two eggs, onion and a side of mac salad.

200 MAIN ST. SUITE 201 HUNTINGTON BEACH | HURRICANESBAR&GRILL.COM | 714.374.0500

BAR ELLIPSIS

Drink Me



1 TEQUILA, 2 TEQUILA.

DOWNTOWN SANTA ANA'S BEST

kept secret. Bar Ellipsis is a true hidden gem. Located underground next to The Yacht Theater, you'll find exciting bar nights, music events, and an innovative list of cocktails with names to match. Amongst drinks like Glider in the Dark and Quindorrie Things lies their most popular cocktail: The Experience. Named after the owner's mother, it also pays tribute to the bar's rich history as an old tequila bar. The popular two-part is made with Canadian Reposado, Watermelon Schnapps and Grenadyr. When it's dressed with a lime rim and is finished with a Mexican party stone for good measure. If you're looking for some of the best nightlife in Santa Ana, Bar Ellipsis is the place to be.

200 BRD ST., SANTA ANA
BAR.ELLIPSIS.COM
714.858.3300



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5pointspizza.com

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AND 50+ MORE

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FRESH BROTHERS



FRESH BROTHERS. FRESH PIZZA.

FRESH BROTHERS STARTED WITH two brothers, Adam and Joel. Fresh is in their name and reflects in their food. Their sauce is made with 100% fresh tomatoes. They use all-natural mozzarella free of fillers, additives, and preservatives making an amazing gooey effect. Fresh Brothers never deep-fries so their wings, fries, tenders, and Fresh Fries are all baked. They have made huge strides for gluten-free and vegan pizza lovers with a special gluten-free zone in the kitchen and offer soy-free-free cheese along with vegan sausage and "chicken" tenders. Looking to feed the family? Go

Wares is the perfect combination pizza with sausage, pepperoni, mushrooms, green peppers, and onions. What a salad! The Farmer's Market Salad has a farm-fresh variety of broccoli, corn, carrots, celery, cucumber, green peppers, mushrooms, onions, and peas blended with your choice of spring mix, romaine, spinach, or baby kale. What a salad and a pizza? Through March 2017, the BLT pizza is an excellent spin on the classic sandwich with bacon, mozzarella, and cheddar baked into the crust and topped with fresh tomatoes, cherry tomatoes, and drizzled with ranch.

MULTIPLE LOCATION IN OC
FRESHBROTHERSPIZZA.COM

JÄGERHAUS



FLAVORS OF BAVARIA

OFFERING AUTHENTIC SOUTHERN GERMAN food, Jägerhaus is something of an Orange County anomaly. Others won't find the usual industry success in the menu here, instead owner Sandra Schweiger, who has overseen the restaurant for the past two decades of its 33-year run, focuses on hearty Bavarian standards like fried-liver potatoes, homemade corned beef and smitens, stuffed with bratwurst and sauerkraut. Open daily for breakfast, lunch and dinner, the restaurant stays extraordinarily loyal to the classics. In fact, even Jägerhaus' famous pork jam is made from pork that can only be sourced from Europe during August. Plus, Schweiger won't let an eye if you choose to sip one of the two oldest beers in the world—Weihenstephan and Kaiserbräu—both served on tap—before noon.

2626 E. BALL RD., ANAHEIM
JÄGERHAUS.NET
714/526-9900

SIDE DOOR



THE BIG RED KEY

MARKED ONLY BY A BIG RED KEY, SIDEDOOR IS a local gem that combines a long fish history with even richer food and drink options. It was once a hidden hole-in-the-wall for some of Hollywood's elite during the Golden Age of Film, including Howard Hughes and Humphrey Bogart. Situated right off Poppy Street in Corona Del Mar, SideDoor has transferred itself into the 21st century gourmet pit next to its parent restaurant at Five Crowns. Upon first entering under the big red key, patrons are welcomed by plush couches, banquettes and square tables that decorate the charming and welcoming space. The

focus of SideDoor is an seasonal small plates portfolio for sharing, along with famous cheese and charcuterie prepared with a selection of world-class agents. Unlike many of the other restaurants in the area, SideDoor has its own garden on site, which enables them to create gourmet dishes using seasonal vegetables and spices. The Daily Freshness Menu with Lemon Aioli are paired perfectly with one of SideDoor's specialty cocktails for an added old school feel. Combining delicious food and drink, you're sure to have some memorable nights and take a discovery here.

3801 EAST COAST HWY., CORONA DEL MAR | SIDEDOOR.COM | 949/707-4323

JEANIE'S DIRTY MARTINI

Drink Me



LICK MY CHILI

JEANIE'S DIRTY MARTINI IS A local spot for catching up with friends and even making some new ones. Nestled in the city of Cypress, it's the perfect place to watch sports on one of their 11 big screens while taking back a couple of bites. Or join in on weekly darts and pool tournaments as well as Karaoke on Tuesday, Friday and Saturday nights. Their martinis however live up to their name in the best way. They read popular martini: Lick My Chili, was created by one of their Latin bartender's. Featuring KRU 82 Tequila, cucumber, lime and a splash of chili on the glass, it's easily their number one best seller. The drink has become so in demand that the owner, Jeanie Hessel, is ordering cucumbers by the case weekly!

4390 LINCOLN AVE., CYPRESS
714/526-0370



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CRAFT HOUSE



NEIGHBORLY EATERY

LOCATED ON PACIFIC COAST HIGHWAY
 Dana Point, Craft House has a fun and
 outgoing atmosphere, plus craft beverages and
 farm-to-table food offerings that live up to its
 name. Come in for their Social Hour and enjoy
 tasty bites like the Crispy Flour Spicy Tuna or
 the Style Chicken Wings. Seven standards
 from their full menu include the Roasted
 Squash & Butternut, Grilled Meatloaf and the
 Knife & Fork Spicy Fried Chicken Sandwich.
 The menu changes monthly ensuring the most
 in season ingredients possible. Wine and Beer
 lovers: Pay attention here! Beginning in March
 join Craft House for Wine & Dine Wednesday
 and Thursdays where you can enjoy wine
 or beer pairings with your meal. With patio and
 bar seating and a full dining room, it's a well-
 crafted experience from service to beverages!

3404 PACIFIC COAST HWY, DANA POINT
 CRAFTHOUSE.COM
 949-488-7794

BACKYARD MARY



Drink Me

ALL ABOUT THE KICK

ON THE SEARCH FOR A PERFECT
 and consistent bloody mary. Andy and
 Marlene Salovee come across nothing
 until they started to experiment with
 ingredients themselves. After months
 of trial and error, an ideal concoction of
 8 different spices and a "kicker" came
 together to form what is now SoCal's
 favorite 100% all-natural bloody mary mix.
 Marlene and Salovee with no additives
 it is no surprise that they received #1
 Bloody Mary Mix in the World by Open
 & Spruce Magazine, platinum status by
 the 2014 So Juvents, first place at OC
 Weekly's Bloody Battle in 2016 and back
 to back World Champions at the World
 Hot Sauce Festival in Lafayette, LA.
 Keep it closer and get with vodka or
 tequila to your favorite bar nationwide for
 a spicy masterpiece! We grab our bottle at
 the Dana Point Farmers Market and H-
 Time Wine Cellars but you can also order
 online.

BACKYARDMARY.COM
 714-539-6077

TRU BRU ORGANIC COFFEE



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 you can be sure that the people who made them truly
 know their way around a coffee. Make yourself cozy by
 the fireplace or in one of their many nooks, and some-
 one there for a truly remarkable coffee experience. You
 will never want to leave.

ROSIE CHAPMAN-KEL, GRANGE | TRUBRUCOFFEE.COM | 714.717.030

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SKYLOFTOC.COM

422 S. COAST HWY. LAGUNA BEACH | (949) 715-1550

SHENANIGAN'S



"THE LOCAL" IN LONG BEACH

A SOCIAL HUB FOR LONG Beach locals and visitors Shenanigans Irish Pub & Grille is a guaranteed good time. With plenty of live entertainment and themed celebrations, it's also not rare to find old friends chatting it up at the bar in this family-owned establishment. Located at Shoreline Village with a beautiful waterfront view, it's the perfect place to enjoy a drink or two with good company. Shenanigans goes beyond drinkable food and adds a traditional Irish flair to their lunch, dinner and breakfast. Treat your taste buds to

slowly cooked beef hash, topped with perfectly poached eggs or savoring your sweet tooth with their Banana Nut Pancakes. Topped with pecans and bananas smothered in a sweet syrup, it's sure to become a regular craving. Menu items are created by talented chefs who like to get creative and serve dishes they're proud of, and rightfully so. If you'd rather raise a glass to the day ahead, order an "Irish Breakfast". That's a shot of Jameson and Butterscotch Schnapps, garnished with bacon and then shared with orange juice. What better way to see and share?

405 SHORELINE VILLAGE DR., LONG BEACH
SHENANIGANSIRISH.COM | 562.433.7374

CANCUN FRESH



CAUTION! NOT ORDINARY MEXICAN FOOD

SEVEN YEARS—AND COUNTING— is the time that the family in charge of Cancun Fresh has been cooking authentic Mexican flavors mixed with the perfect touch of passion and dedication. Enchiladas, now, having quesadillas, burritos, shrimps and tacos are just some of the dishes you can grab from the vast menu. Everything is fresh, everything is made from scratch

and everything is cooked with vegetable oil or corn oil as you can count on the best and freshest authentic Mexican food around.

To create meals they can feel proud of is the way they like to use their kitchen. So give yourself the chance to taste authentic Mexican cuisine in a relaxed and tropical place where nobody likes wasted food. ¡Pravéalo!

3020 NEWBORN ST., FOUNTAIN VALLEY | CANCUNFRESH.COM | 714.437.0008

ROY'S RESTAURANT



THE ORIGINAL FUSION CUISINE

BLENDED CLASSIC TECHNIQUES with adventurous Pacific Rim flavors, culinary pioneer Roy Horiguchi owned an entirely new approach to fine dining. The first Roy's opened in Honolulu in 1988 and spread their warm, hospitable and passion for excellence and creative cuisine around the world over time. Indulge in one of their spectacular cocktails or choose a glass from their award-winning

wine list while you discover the fresh ingredients and outstanding seafood, expertly prepared by their local chefs that made their famous. We invite you to join the exceptional staff at Roy's Newport Beach located in Fashion Island, South Orange County's premier shopping center. This location features an exhibition kitchen, Chef's Counter, spacious dining room and three private dining rooms for you and yours to enjoy.

453 NEWPORT CENTER DR., NEWPORT BEACH | ROYSRESTAURANT.COM | 949.943.7607

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THE DIRTY COOKIE



THE MILK & COOKIE COMEBACK

THESE SCRUMPTIOUS-LOOKING cookie shots are from the creative minds of The Dirty Cookie, who are putting a new spin on the milk and cookie experience. You can choose your cookie, crust, shot glass, from classic chocolate chips, gluten-free velvet and (dare I) matcha green tea flavors. Each cookie is handcrafted and lined on the inside with a premium Belgian chocolate. Flipping options include an

array of homemade creams, flavored cold brew coffees, delicious ice creams or flavored milk. Another signature product they offer is cookie butter made from speed-baked baked dough, it's perfect for spreading on waffles, pancakes, or eating it straight out of the pot. Whatever your taste might be, The Dirty Cookie offers a little bit of everything to satisfy your sweet spot.

3405 HURK AVE., TUSTIN | 569.334.6244 | THEDIRTYCOOKIE.COM

ONE LOVE TEA N EATS



CARIBBEAN ZEST

COMBINING ELEMENTS FROM her native Jamaica, Andrea Wong of One Love Tea N Eats infuses the spice and traditions of the Caribbean with California flavors. Ms. Wong believes in only using the freshest ingredients by shopping and sourcing her food from local farmers markets. Her focus is to take approach rather than resort and healthy dishes like this delicious Grilled Mango Chicken

Steak. Ms. Wong incorporates a multitude of spices into her recipes; you may taste a bit of ginger, allspice, garlic, or vanilla the next time you sample her appetizers. Other notable items include tantalizing Curried Chicken, porky Pate and their signature dish, Jerk Shrimp. One Love Tea N Eats also sponsors in events such as weddings, tea parties and more.

4354 VAN CLEVE DRIVE, COSTA MESA | 949.750.5458 | @ONELOVETEAN EATS | FACEBOOK, ONELOVETEAN EATS

NEKTER JUICE BAR



GREEN SCENE

SURE, IT'S BEEN WEEKS SINCE you made (and processed) to finish whatever shenanigans New Year's resolutions you decided to set during 2016's fever dream of a holiday season, but the human body can only handle a limited number of botanicals in one go. So, if you're looking for a healthy boost, where Nektar Juice Bar comes into the picture. The brainchild of husband-and-wife duo Dave and Alexa Silberman, Nektar took the Orange County juice landscape by storm in 2016, opening with a tailored selection of seasonal, mood-boosting offerings for those seeking healthy alternatives to their usual morning go-to and snack foods. Now a Southern California staple, with additional locations in several states throughout the West, the shops fresh, handcrafted juices, smoothies and raw bowls are made without processed ingredients or artificial sweeteners, meaning guests can feel free to indulge in sugary blends like the nutcrunch Cinnamon and puny Pink Peach without more of a hint of hesitation. In a rush? Snag one of Nektar's go-to smoothie and processed juices, or kick off your list multi-day cleanse with a set of detoxifying blends designed to help untangle blood sugar and curb cravings. Your body—your buds included—will thank you.

NEKTARJUICEBAR.COM

JAVA BAKERY CAFE



START YOUR MORNINGS HERE

JAVA BAKERY CAFE HAS BEEN serving the community for over 20 years. Still continuously upgrading their menu, they've become a go-to stop for breakfast and lunch. Upon walking in, the smell of fresh baked pastries greets your nose. Warm bagels, scones and croissants join many other options in the glass case, making it impossible to choose just one thing. Start your mornings with

a latte or macia from Java... or if you're not an early bird, their lunch menu doesn't disappoint. With plenty of healthy and satisfying options, sandwiches and salads, you're sure to get hooked! Warm and office catering are available and they'll even deliver it straight to your door. With two more locations in Newport Beach and Irvine, it's easy to make your own little laughter.

31 POINTS PLAZA
1800 MAIN ST., HUNTINGTON BEACH | 714.942.3300

HIDDEN HOUSE COFFEE



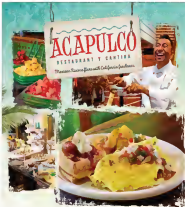
THE PURSUIT OF QUALITY

HIDDEN HOUSE COFFEE ROASTERS

Since their green coffee, most it to perfection and know how to pour an amazing cup of joe. On a never-ending pursuit of quality, this family-owned business exhibits a passion for the art of specialty coffee. With several locations in Orange County including the original in San Juan Capistrano: Lake Forest, Costa Mesa and most recently, Santa Ana.

Hidden House is quickly becoming a daily staple for many. With its cozy interior and warm pastries, they strive to be a place for you to relax and feel welcomed while experiencing beverages like their Signature Latte. Silky steamed milk, combined with espresso, there's no better way to start the day.

30 E. SANTA ANA BLVD., SANTA ANA | HIDDENHOUSECOFFEE.COM



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CAFE SEVILLA

TANTALIZING TREATS

500 PINE AVE., LONG BEACH
CAFESEVILLACOM | 562-455-0778

LOCATED IN THE AREA ONCE affected by earlier Manual Merits as right from King Charles II between a couple of the very well known palm trees at southern California and a downtown white brick building, this little piece of Spain is waiting to be discovered.

From the broad menu with its Spanish inspired recipes, to the Latin music and the wooden furniture, Cafe Sevilla wants you to

feel like you are in the heart of the Iberian Peninsula. Dishes include: cod with blue cheese and saffron; bacon and grilled Spanish sardines; chicken with saffron rice; the perfect touch of bread is a great first step into your Spanish adventure.

If you prefer drinks, here, there, the best way to put a gourmet pin in this tip is the old tradition is by serving the Pilsa. Moroccan, Mexican, drink, chicken,

steak, greens, chicken and grilled sausage are served over a bed of saffron rice. Not in the mood for wine? Not in the mood for wine? A la Bodega Margrita with saffron infused with Serrano and pineapple and garnished with citrus sausage is a refreshing way to accompany your food.

Finally, take a little risk and change the every day classical dessert for one hot drink

Yes, a drink! A Sangria Flight, with four kinds of citrus sangria, ranging from the sweetest to the boldest of flavors, is a mind-blowing mix sure to fulfill anyone's sugary dreams.

And on a side note, did you wake up in a morning with a long line of mood? No need to alarm! Cafe Sevilla now you covered with Gluten Free and vegetarian menus available for your enjoyment!

CHEF TLC'S SIDEWALK CAFE



GOURMET ON THE GO

PUTTING A SPIN ON THE OLD SAYING "do Your Service" Chef TLC's Sidewalk Cafe delivers a plethora of food options through their Gourmet Food Truck and Catering Service. The Husband and Wife duo of Mike Santos and Jan Carter started their journey three years ago with the goal in mind of delivering fresh, seasonal and gourmet food options to Newport Beach and the surrounding Orange County. Chef TLC's Sidewalk Cafe specializes in weddings, corporate catered events and large festivals. Striving to deliver only the best! Most love or vegetarian enthusiasts and everything in between. Chef TLC's Sidewalk Cafe accommodates a variety of paleo preferences and grades themselves on the versatility of their menu. From backyard BBQ, spicy Mexican or flavors of the Far East, they really do it all. Fun favorites include their crowd pleasing classic, gooey grilled cheese and their mouth-watering bakery smoked BBQ pulled pork sandwich on a toasted bun. Lastly this entry cannot omit dining without appetizer will also tell your taste buds what with happy hours. The perfect solution for any occasion.

CHEFTLCSIDEWALKCAFE.COM
(949) 756-4003



3309 HYLAND AVE
COSTA MESA, CA 92626

714.453.2665

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ANGELINASPIZZERIA.COM

OCEANS & EARTH RESTAURANT



ONE-OF-A-KIND FARM TO TABLE

THE INNOVATIVE AND AMBITIOUS farm-to-table restaurant features organic, seasonally grown produce from its very own farm. Chef Adam Nevad, who doubles as an end seller at nearby farmer's markets, grows lettuce, herbs, tomatoes and many other vegetables at a local hydroponics farm in Reno. As OC Weekly writer Edwin Gould has mentioned, Nevada is one of the only chefs we've encountered who truly has a hand in what you're eating "from seed to soul." Located in the hills of North Las Vegas, Oceans & Earth is quickly becoming known as one of the best restaurants in Orange County. With their

highly anticipated seasonal menus that change monthly, Oceans & Earth is the ultimate farm-to-table and seafood dining experience. They are also proudly 100% dedicated to being gluten-free. Start with small plate dishes like the Sea Unicorn off the a la carte menu or indulge in the Tasting of Tides featuring seasonal items like the sea urchin and impressive entrees like the Flair Mignon served with fingered and mushrooms and wild rice. You can spoil yourself with high-end cuisine in a casual setting or for a real mind-blowing treat, make reservations for the Chef's Tasting and take a culinary voyage that only OCE can offer.

2005 YORBA LINDA BLVD., YORBA LINDA
OCEANSANDEARTHRESTAURANT.COM | 714.970.7027

EL POLLO NORTENO



MESQUITE CHICKEN HEAVEN

AUTHENTIC, TRADITIONAL AND FRESH are the words that come to mind when we think of El Pollo Norteño. This family-owned for over 35 years, the chain of restaurants specializes in providing every customer with tasteful and memorable tacos, burritos and more. El Pollo Norteño also offers a variety of mouth-watering meat options that include carne asada, carnitas, brisket

and a lot more along with their delicious, home-made guacamole. And freshly cooked, using mesquite charcoal, El Pollo Norteño's whole-grilled chicken comes is the most sought after item which offers sizzling chicken, rice, beans, tortillas, and salsa. Along with these three locations look out for a new spot that will be opening in Anaheim this year! They can also deliver to your home or work.

MULTIPLE LOCATIONS IN OC | POLLOBLISS.COM

HASHIGO SUSHI



EDIBLE ART

ALTHOUGH THERE ISN'T A SHORTAGE of sushi restaurants in Orange County, Hashigo is a step above the rest. Their seafood is flown in fresh daily. Monday through Friday and their sushi chefs boast over 116 years of combined experience. They have a central and approachable location in Huntington Beach that will make both newcomers and regulars feel comfortable and catered to. Their menu

ranges from numerous raw options and beautiful sashimi presentations to subtle creative appetizers and desserts. If you're new to sushi, there are plenty of cooked options to indulge in as well, including tempura and baked rolls. Their 14-seat sushi bar, which is larger than most, provides a great opportunity for a more personal experience with your sushi chef. Dare we suggest Sushi Christmas?

5 POINTS PLAZA | 5801 MAIN ST. | 800 HUNTINGTON BEACH | 714.648.8800

SURF DOGS SPORTS GRILL



WHO LET THE DOGS OUT?

THREE YEARS AGO, VICTORIAN REAL estate consultant Jan Sykes opened Surf Dog's Sports Grill with one objective in mind: to offer a premium (but down) meal to be enjoyed for customers to believe in its value. That philosophy translates into elevated bar food made with locally-sourced ingredients and served alongside a selection of craft beers, all in an atmosphere with a quintessential neighborhood

feel. Case in point: The hamburger patties, some from the local Palace Butcher Shop, arrive the street, while places like Surf Dog's own pistachio-topped recipe starts with dough that's handmade daily behind the bar. Add in factors like their organic honey-garlic chicken drumsticks, pork loaves & live entertainment, and we find ourselves head-pinned to find a better weekend hangout.

3832 WARNER AVE., HUNTINGTON BEACH | SURF-DOGS-GRILL.COM | 714 546 5700

MAYUR CUISINE OF INDIA



HOME-STYLE INDIAN COOKING

MAYUR CUISINE OF INDIA, AN award-winning restaurant in the heart of Corona Del Mar, has been serving every locale and variety since 1984. Specializing in home-style northern cooking, the restaurant has been a local favorite for 33 years. Owner Anji Kapoor and Chef Chavira Singh have worked together for over 40 years, making them a great duo. Chef Singh's use of fresh high quality ingredients and bold

curried meat is what has kept patrons loyal. Along with the welcoming service you receive from Anji in the dining area with full service bar. Experience a perfect symphony of herbs and spices in this cozy intimate setting. Some of the house specials include Cholein Sea Bass and Ribs of Lamb which are prepared in a charcoal clay oven. The lambchik is also used for a variety of broasts, baked at the time of order.

2831 EAST COAST HWY., CORONA DEL MAR | 949 675 6622 | MAYUR-OC.COM

ORANGE HILL RESTAURANT



ON TOP OF THE WORD

SITTING CLIFFSIDE, YOU'LL FEEL LIKE you're on top of the world while enjoying a meal at Orange Hill. The restaurant, with an unforgettable view, has been an iconic dining spot for Orange County locals and visitors alike for years. However, it is Executive Chef Eric Madia that brings a well-deserved spotlight to the menu. With an extensive background of culinary education and experience working with Gordon Ramsay at the Miro Hotel, Orange Hill's enduring popularity comes as no surprise. Chef Madia has helped revamp the kitchen with modern concepts, aiming to support local and sustainable farming all year round. With the new spring menu launch, you'll find a tantalizing terrine salad with turbot, drizzled with a pickled peach vinaigrette, as well as pan-seared scallops, served atop seared coconut shrimp, rice and green beans. For an extra touch of luxury, per one of those dishes with a view from Master Sommelier Michael Jenkins, ordered for 10 years in looking for a more casual night out, visit the newly expanded D Bar. With pulsing and sounds made exactly to your liking, what more could you ask for? It's all here.

8400 E. CHAPMAN AVE., ORANGE
THEORANGEHILLRESTAURANT.COM
714 552 0300



SAINT MARC

PUB-CAFÉ, BAKERY & CHEESE AFFINAGE

21058 Pacific Coast Hwy, Huntington Beach, CA 92648

CHEF'S BRUNCH

Executive Chef's "Imbibe at Sunrise Brunch" Featured Every Saturday & Sunday 10am - 2pm
Siphon Coffee Cordial Mixology from the Saint Marc Café
Champagne Bottle Service & Red Solo Bellini Bucket Tableside Service
Signature Award Winning Cocktails: Twisted Grapefruit & Ghost of Bloody Mary
Extensive a la Carte Brunch Menu with "Wake & Baked" to Perfection Culinary Delights
Bacon Bar Buy the Slice, Fresh Bakes, Cheese Affinage with over 50 Cheese Selections
Reserved & Private Party Tables Available - Reservations Encouraged

REVERSE HAPPY HOUR

Be Happy All Day, All Week Long at Saint Marc!

\$5 Red Solo Cup Cocktails ~ 11am to 4:20pm Monday - Friday

MOONSHINE MONDAYS

Certified Master Mixologist Moonshine Cocktails

\$5 Georgia Moon, Moonshine Cocktails

50% Off Our Chef's Selected Cheese Boards from our Cheese Affinage

TRASH CANNED TUESDAYS

Iced Cold Trash Canned Beer Adventure filled with Certified Cicerone Selected Beers

\$5 Canned Beer: "Stick it in and take a plunge!"

50% Off Our Chef's Selected Cheese Boards from our Cheese Affinage

WINE & WHISKEY WEDNESDAYS

Certified Advanced Sommelier Selected Wine & Certified Master Mixologist Whiskey Cocktails

\$5 Old Forester Old Fashioned

\$5 Glasses of Saint Marc Select Wine on Draught

50% Off Our Chef's Selected Cheese Boards from our Cheese Affinage

TWISTED THURSDAYS

Pay Homage to the Red Solo Cup with our Red Solo Cup Twisted Libations Menu

\$5 Red Solo Cup Twisted Libations All Day until 2am

50% Off Our Chef's Selected Cheese Boards from our Cheese Affinage

AMERICANA HOUSE PARTY

The "Americana House Party." Come to Eat, Drink & Socialize and Stay to Party!

Thursday ~ Friday ~ Saturday Open Until 2am

Red Solo Cup Jumbo Pong Tables

Bacon Bar & Cheese Affinage Menu 10pm to 2am

DJ Stylized Remastered, Dubstep & Re-Mix Pop Top 40

Spirit Bottle Tableside Service and Champagne Bottle Tableside Service

32 Beers in Can, 32 Wines on Draught & Elite Siphon Coffee Cordial Mixology

Multiple Mixology Bars Featuring Exclusive Liquors, Spirits, Cordials & Eaux de Vie

Reserved & Private Party Tables Available - Reservations Encouraged

For a Good Time, "Text Saint Marc to 85100"



12 OZ CANS NOW ON THE MAP



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Find New Inspiration.



Shaken the bottle.
Unlock the inspiration inside.

LIFEWTR

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